

INSTRUCTION MANUAL

SNL900XGF

Thank you for choosing our product.

We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the appliance.

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INSTRUCTIONS FOR THE USER: *these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*



INSTRUCTIONS FOR THE INSTALLER: *these are intended for the qualified engineer who is to install, commission and test the appliance*

Precautions for Use

1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE HOB'S LIFE CYCLE.

WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE.

INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER USE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION UNDERNEATH THE CASING. THE NAMEPLATE MUST NEVER BE REMOVED.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.



Disposal instructions

2. DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

Your old appliance must also be disposed of properly.

Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Cut the power supply lead and remove it and the plug.

Safety Precautions

3. SAFETY PRECAUTIONS



SEE INSTALLATION INSTRUCTIONS FOR SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND FOR VENTILATION FUNCTIONS. IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS. OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.

THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.

NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



THE APPLIANCE BECOMES VERY HOT DURING USE. OVEN GLOVES SHOULD ALWAYS BE WORN.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.



AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).

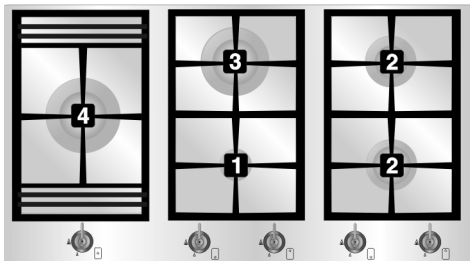


The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.



Instructions for the User

4. GETTING TO KNOW YOUR APPLIANCE

**1**

Auxiliary Burner
(AUX)

2

Semi-rapid (SR)
burner

3

Rapid Burner (R)

4

Ultrarapid Burner
(UR3)

5. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



The inside of the appliance should be cleaned to remove all manufacturing residues. For further information, see point "6. USING THE HOB".



When the electric plates or barbecue (when fitted) are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

Instructions for the User



6. USING THE HOB

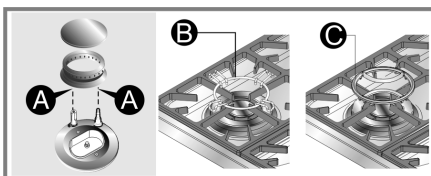
6.1 Gas hob



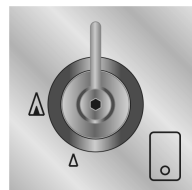
Before lighting the hob burners check that the flame diffuser rings are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples.




The optional grid **B** is for use with woks. To prevent damage to the hob, the appliance comes complete with a raised grid **C**. This grid is intended for use underneath pans which exceed the diameter stated in the table in point "6.3 Pan diameters". All pans more than 30 cm in diameter must only be used on the central burner.



The burner it controls is shown next to each knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol, until the burner lights. If it does not light within the first 15 seconds, turn the knob to 0 and wait at least 60 seconds before trying to light the burner again.



On models equipped with valves, once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple. Once the burner has been ignited, the flame can be regulated as required. After each use of the hob, always check that the control knobs are turned to  (off).



If the burners should go out accidentally a safety device will be tripped about 20 seconds later, cutting off the gas supply even if the gas tap is open. In this case, turn the knob back to the off position and wait at least 60 seconds before trying to relight the burner.



Instructions for the User

6.2 Practical hints for using the burners



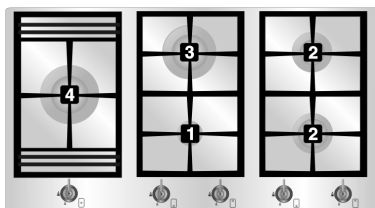
For better burner efficiency and to minimise gas consumption, use pans with flat, even bottoms with lid and of suitable size for the burner, so that flames do not reach up the sides of the pan (see point "6.3 Pan diameters"). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over.



When cooking, to prevent burns or damage to the hob all pans or griddle plates must be placed inside the perimeter of the hob.

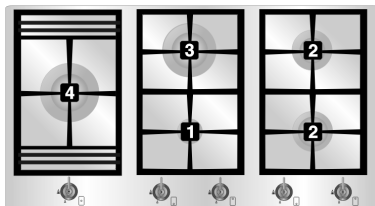
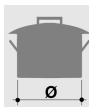
Take the greatest care when using fats or oils since they may catch fire if overheated.

6.3 Pan diameters



BURNERS	Ø MIN. AND MAX. (IN CM)
1 Auxiliary	12 - 16
2 Semi rapid	16 - 24
3 Rapid	18 - 26
4 Ultra rapid	20 - 26

See below for the diameters of the pans which can be used with the raised pan stand:



BURNERS	Ø MIN. AND MAX. (IN CM)
1 Auxiliary	16 - 24
2 Semi rapid	24 - 28
3 Rapid	26 - 28
4 Ultra rapid	26 - 28

Instructions for the User



7. CLEANING AND MAINTENANCE



NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE.



Before carrying out any operations, disconnect the appliance from the electricity supply.

7.1 Cleaning stainless steel



To keep stainless steel in good condition, it must be cleaned regularly, after each use of the appliance, first allowing it to cool.

7.1.1 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids. **Instructions for use:** pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

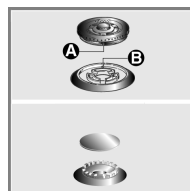
7.1.2 Food stains or spills

Never use metal scouring pads or sharp scrapers which will damage the surface. Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

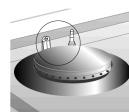


7.2 Cleaning the gas components

The grids, the burner caps, the flame diffuser rings and the burners can be removed for easier cleaning; wash them in hot water and non-abrasive detergent, taking care to remove all deposits, and wait for them to **dry completely**. Replace the burner caps on their rings, making sure that the holes **A** are perfectly centered with the circular projections **B** on the burners.



For best performance, the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.

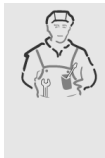




Instructions for the Installer

8. INSTALLING THE APPLIANCE

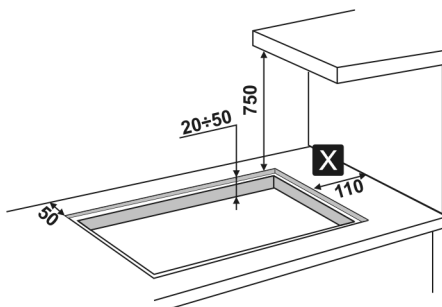
8.1 Fitting the appliance in the top



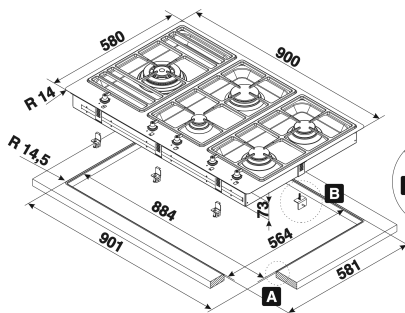
This appliance is in class 3. The procedures required below must be carried out by a skilled builder and/or joiner.

The hob can be installed on various materials, including masonry, metal, solid wood and wood finished with plastic laminates, provided the material is heat-resistant (T 90° C).

Create an opening with the dimensions shown in the figure in the work surface, observing a minimum distance of **50 mm** from the rear edge. The lower part of the protective cover must be fully accessible when the appliance is installed. This appliance can be installed next to walls that are higher than the work surface, as long as the distance "X" is kept, as shown in the figure, to avoid damage from overheating. Make sure that there is at least **750 mm** between the hob burners and any shelving placed vertically above them.



This type of appliance also requires a cut 3 mm deep in the top with the dimensions shown in figure 2 (detail A).



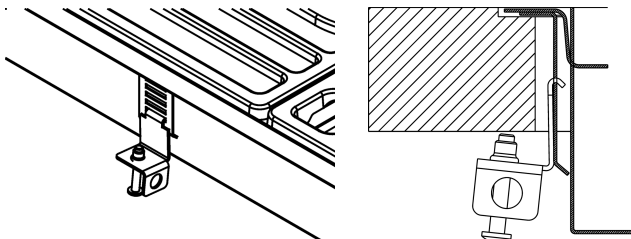
The right section is indicated for laminated tops whose thickness is below 3 mm.

2)

Instructions for the Installer



The entire surface of the cut (fig. 2). Now place the 7 brackets supplied to secure the top to the supporting structure. The figures below show how to use these brackets.



The L shaped square as per B in fig. 2 must be fixed to the sides of the work top. After having fixed the hob it is necessary to fix better the shorter sides of the appliance using the screws that are supplied.



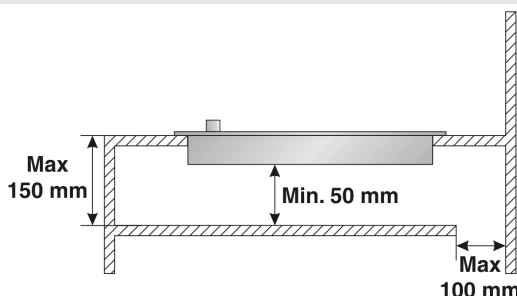
Important: when fixing this product to the supporting structure, do not use mechanical or electric screwdrivers and apply only moderate pressure to the fixing components by hand.



Important: when fixing the product, always use the brackets provided in all fixing points.



If this product is installed above an oven, the oven must be fitted with a cooling fan.



Important (only for Ultra Rapid (UR3) burner (4) with raised pan stand): if the appliance is installed on top of a cabinet, a separator shelf must be installed as shown here.

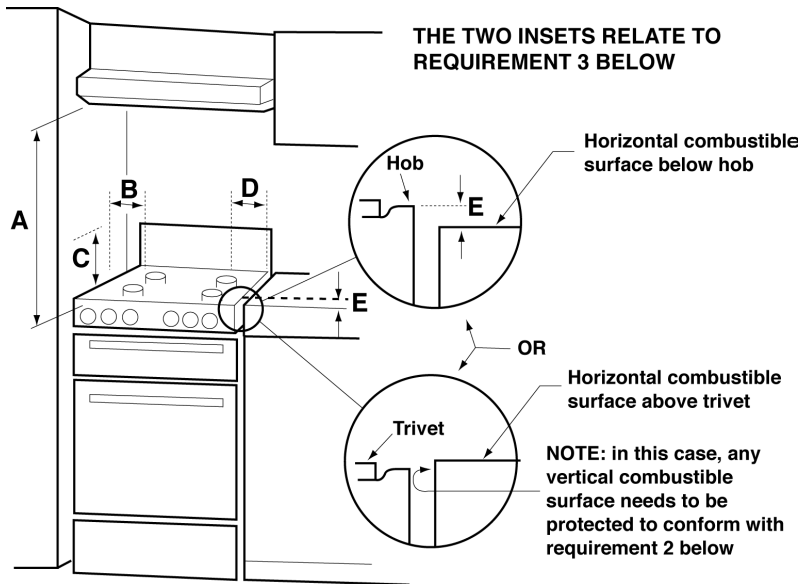
If the appliance is installed on top of a built-under oven, no separator shelf is required.

If the hob is installed above an oven, the oven must be fitted with a cooling fan.



Instructions for the Installer

8.2 Clearance above and around domestic appliances *Extract from AS5601*



REQUIREMENTS

- 1 Overhead clearances – (Measurement **A**) Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than **600 mm** or, for an overhead exhaust fan, **750 mm**.

Any other downward facing combustible surface less than **600 mm** above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than **450 mm**.

- 2 Side clearances – (Measurements **B** & **C**) Where **B**, measured from the periphery of the nearest burner to any vertical combustible surface, is less than **200 mm**, the surface shall be protected in accordance with Clause 5.12.1.2 to a height **C** of not less than **150 mm** above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

Instructions for the Installer



- 3 Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E) Where **D**, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than **200 mm**, then **E** shall be **10 mm** or more, or the horizontal surface shall be above the trivet. See insets above.

NOTES

- 1 Requirement 3 does not apply to a freestanding or elevated cooking appliance which is designed to prevent flames or the cooking vessels from extending beyond the periphery of the appliance.
- 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.
- 3 For definition of hob, see Clause 1.4.64.
- 4 For definition of trivet, see Clause 1.4.109.
- 5 Consideration is to be given to window treatments when located near cooking appliances. See Clause 5.3.4.

8.3 Room ventilation



Caution – This hob may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm², or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk.

8.4 Discharge of combustion products



Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration. An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.



Instructions for the Installer

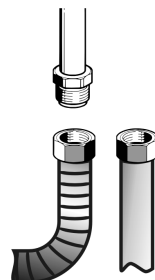
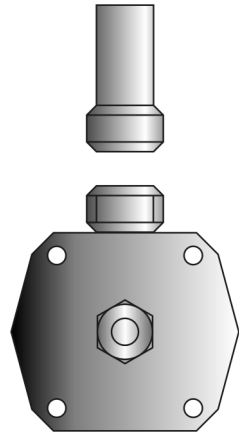
9. GAS CONNECTION

This appliance is suitable for installation with Natural Gas or ULPG (propane). Refer to page 12 for the relevant burner pressure and appropriate injector sizes. When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of ULPG (propane) appliances. Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be:

- 1 annealed copper pipe or;
- 2 flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter.

The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply. Before the appliance is operated make certain all relevant parts are placed in the correct position. When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted. Warranty service calls do not cover these adjustments! To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed. N.G. The regulator supplied must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.0 kPa after installation.

U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.



Instructions for the Installer



9.1 Electrical connection



Check that the power supply voltage and size are as specified on the nameplate below the appliance carter.

The nameplate must never be removed.



The appliance must be connected to earth in compliance with electrical system safety regulations.



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

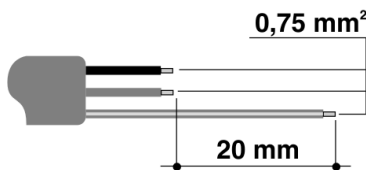


If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



Operation at 220-240 V~: use a type H05V2V2-F three-wire cable (cable of 3 x 0.75 mm²)

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.



Instructions for the Installer

10. ADAPTING TO DIFFERENT TYPES OF GAS

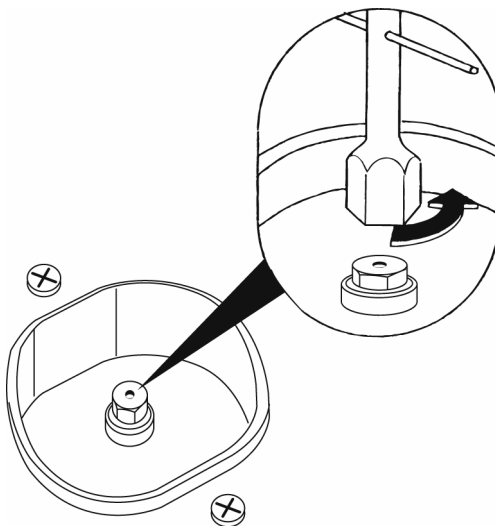


Before carrying out the operations described below, disconnect the appliance from the electricity supply.

The appliance is tested with **natural gas NG (2H)** at the pressure of 1.0 kPa. If it is to be used with other types of gas, the burner nozzles have to be changed and the gas taps adjusted to set the minimum flame. To replace the nozzles, proceed as described below.

10.1 Changing the hob nozzles

- 1 Remove the pan stands, all the burner caps and the flame diffuser rings
- 2 Use a 7 mm socket wrench to unscrew the burner nozzles;
- 3 Replace the burner nozzles depending on the type of gas to be used (see point "10.2 Burner and nozzle characteristics table").
- 4 Put the burners back into place correctly.



Instructions for the Installer



10.2 Burner and nozzle characteristics table

Burner	ULPG - 2.75 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.54
Semi-rapid (2)	6.3	0.68
Rapid (3)	10.8	0.85
Ultra-rapid (4)	15.0	1.05
Burner	NG - 1.0 kPa	
	Nominal gas Consumption (MJ/h)	Injector (mm)
Auxiliary (1)	3.9	0.90
Semi-rapid (2)	7.5	1.20
Rapid (3)	12.0	1.55
Ultra-rapid (4)	15.8	1.55



To identify the burners on your hob, refer to the drawings in point "4. GETTING TO KNOW YOUR APPLIANCE".



Instructions for the Installer

11. FINAL OPERATIONS FOR GAS APPLIANCES

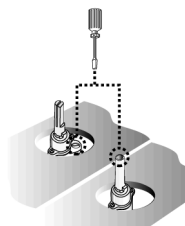
After making the adjustments described above, reassemble the appliance, reversing the procedures described in point "10.1 Changing the hob nozzles".



After adjusting for use of a gas other than the gas used for testing the appliance, replace the gas setting label inside the warming compartment with the label for the new gas. The label is available from your nearest Authorised Service Centre.

11.1 Adjusting the minimum setting for natural gas

Light the burner and turn it to the minimum setting. Remove the gas tap knob and adjust the regulator screw inside or beside the tap rod (depending on the model) until an even minimum flame is obtained. Put the knob back in place and check the stability of the burner flame (the flame must not go out when the knob is turned quickly from the maximum to the minimum setting). Repeat the operation on all the gas taps.

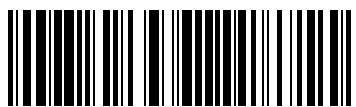


11.2 Adjusting the minimum for bottled gas

To adjust the minimum level when using ULPG, the adjuster screw inside or beside the tap rod must be turned fully clockwise (depending on the models). The diameters of the bypasses for each individual burner are stated in point "10.2 Burner and nozzle characteristics table".

11.3 Greasing the gas taps

Over time, the gas taps may become stiff or jam. Clean their insides and change their lubricating grease. **This operation must be carried out by a skilled technician.**



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